

Chairperson: Marlene Lambie; Ariel Buchanan, Brenda Buchanan, Mae Clement, Fern Dumond, Peggy French, Doreen Lambie, Marg Lambie, Ruth Lambie, Brenda McCartney, Lois Parnell, Mabel Reynolds, June Ritchie, Karen Turner

## “COUNTRY FAIR” BAKING SPECIALS 2009

The following terms and conditions apply to all the Country Fair Baking Contests which are listed below. Please conform to these rules as they will ensure that your entry will be judged at our fair.

1. All entrants into the contests must submit entries that were made using the sponsor's product.
2. Copy of the recipe used and a product label, as proof of purchase, must accompany each entry.
3. All entries will be judged on appearance, taste, texture and creativity of recipe and presentation. Decision of the judge will be final.
4. Winners' name and address must be submitted with each entry.

## ACH FOODS “BAKERS BEST AWARDS”

### A) Fleischmann's Yeast Best Bread

Featuring: Pumpernickel Bread  
(recipe of your choice)

**Prizes: 1st - \$15.00 + Gift Prize**  
**2nd - \$10.00 + Gift Prize**  
**3rd - \$5.00**

Note: First place winning recipes received by Country Fair Contests will be automatically entered into a national contest.

**National Level Prize: 1st - \$100.00 Gift Certificate**

### B) Mazola and Bee Hive Baking Contest

Featuring: Quick Bread using Mazola Oil  
(recipe of your choice)

**Prizes: 1st - \$15.00 + Gift Prize**  
**2nd - \$10.00 + Gift Prize**  
**3rd - \$5.00**



## SMUCKER FOODS OF CANADA

### C) Robin Hood Flour, Best Family Favourite

Featuring: 3 Fruit-Filled Pop Tarts  
(recipe provided on page 32)  
Must include recipe for pastry used.

**Prizes: 1st - \$25.00 Product Certificate**  
**2nd - \$10.00 Product Certificate**  
**3rd - \$5.00**

Note: First place winning recipes received by Country Fair Contests will be automatically entered into a national contest

**National Level Prize: 1st - \$100.00**

## “FRUIT-FILLED POP TARTS” Recipe

(Provide recipe of pastry used.)

Short Pastry of your choice using Robin Hood Flour

2 cups fruit (peaches, nectarines, plums or mixture, pitted and cut into small pieces)

2 T. white sugar

Juice and zest of 1/2 orange

Pinch of salt

1 T. cornstarch

1 egg lightly beaten

Sanding sugar for decoration

1. Preheat oven to 375 degrees F. Line two baking sheets with parchment paper or use a nonstick baking mat; set aside.
2. In a large bowl, mix together fruit, sugar, orange zest and juice, salt and cornstarch; mix until well combined.
3. On a lightly floured board, roll out dough to a large rectangle. Cut into 5-inch squares. On each square place 2 table-spoons of fruit mixture in the center. Brush two connecting edges with beaten egg and fold the pastry over the filling, on the diagonal, to create a triangle. Press to seal the edges. Repeat the process until all tarts are made.
4. Place the pop tarts on prepared baking sheet. Brush pies with remaining egg wash and sprinkle with sanding sugar. Make a small slit in the top of the tart to vent steam.
5. Bake in oven until the crusts are golden brown and filling is bubbling, 25-30 min. Cool slightly. Serve warm.

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### D) Crisco “Family Favourite Recipe”

Featuring: 5 Chocolate Chip Cookies (recipe of your choice)

**Prizes:** 1st - \$25.00 Product Certificate

2nd - \$10.00 Product Certificate

3rd - \$5.00

“National Contest”

Note: First place winning recipes received by Country Fair Contests will be automatically entered into a national contest

**National Level Prize: 1st - \$100.00**

### General Rules for National Contests

1. Open to all residents of Canada, who are 1st prize winners of designated baking contests at their local fairs.
2. Winners will be selected from local Fair entrants judged on appearance, taste, texture and recipe creativity, once all necessary paperwork has been submitted to Country Fair Baking Contests.

### E) Tenderflake Best Pie Contest

Featuring: Double crust pie of your choice

**Prizes:** 1st - Gift, 2nd - Gift, 3rd - Gift



### F) Certo Special

Featuring: Best Jam Contest (recipe of your choice)

**Prizes:** 1st - \$20.00 Product Coupon

2nd - \$10.00 Product Coupon

3rd - \$5.00

## DOMESTIC SCIENCE

Prize money:

Sections 1 - 10:

1st - \$4.00, 2nd - \$3.00, 3rd - \$2.00, 4th - \$1.00

Sections 11 & 12

1st - \$5.00, 2nd - \$4.00, 3rd - \$3.00, 4th - \$2.00

Sections 13 - 25

1st - \$4.00, 2nd - \$3.00, 3rd - \$2.00, 4th - \$1.00

## YEAST

(Rolls are individual – Buns are attached)

1. Loaf of Homemade White Bread
2. Loaf of 60% Whole Wheat Bread (**Include Recipe**)\*\*

\*\*Winner of section 2 to enter competition in November at District Meeting (inc. recipe).

### REQUIREMENTS for Section 2:

Loaf pan size: Minimum 8" x 4" x 2.5" (20 cm x 10 cm x 7 cm)

Maximum 9" x 5" x 3" (23 cm x 13 cm x 7.5 cm)

Sizes are approximate. Place in plastic bag that will close.

3. Loaf of French Bread
4. Basket of 5 Rolls

**Please display following classes on 6" (maximum) plates, in re-sealable bags if possible to maintain freshness.**

## MUFFINS

5. 3 Kitchen Sink Muffins
6. 3 Fruit Bran Muffins



## PIES & TARTS

(made with homemade fillings)

7. 3 Butter Tarts
8. 3 Lemon Tarts
9. Apple Crumb Pie, 4" Wedge
10. Strawberry Rhubarb Pie, 4" Wedge

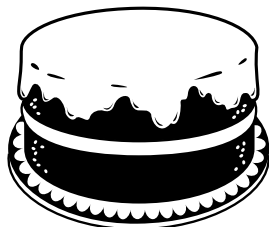
## CAKES & COOKIES

11. Dark Fruit Cake, Un-iced, 3 slices
12. Light Fruit Cake, Un-iced, 3 slices
13. 3" wedge of Red Velvet Cake, Iced or Frosted, recipe pg. 34
14. 3" Square Piece of Queen Elizabeth Cake, Un-iced
15. 1/2 Lemon Loaf
16. 1/2 Orange-Cranberry Loaf
17. 5 Brownies, Un-iced
18. 5 Unbaked Squares, 1 Variety
19. 5 Oatmeal Raisin Cookies
20. 5 Ginger Cookies

## “RED VELVET CAKE” Recipe

5 T. cocoa powder	2 c. white sugar
3/4 tsp. red gel food colouring	2 1/2 c. all-purpose flour, sifted
1 c. buttermilk	1 1/2 tsp. baking soda
1 tsp. salt	1 tsp. white vinegar
1 tsp. vanilla extract	
1/2 c. vegetable oil	

1. Grease 2 – 9 inch round pans. Preheat oven to 350 degrees F. Make a paste of cocoa, food colouring and 1 tsp. buttermilk. Set aside.
2. Combine the remaining buttermilk, salt and vanilla. Set aside. In a large bowl, cream together the oil and sugar until light and fluffy. Beat in the eggs, one at a time, then stir in the cocoa mixture. Beat in the buttermilk mixture, alternating with the flour, mixing just until incorporated. Stir together the baking soda and vinegar, then fold into the cake batter. Pour batter into the pans. Bake for 30 mins. or until toothpick comes out clean. Allow to cool completely before frosting.



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## MISCELLANEOUS

21. 5 Raisin Tea Biscuits
22. 5 Homemade Chocolates
23. 5 Pieces of Chocolate Fudge
24. 3 Pieces of Decorated Chocolate Candy on a stick
25. Favourite Snack, Homemade, in a Mug

## CANNED GOODS & PRESERVES, JAMS & JELLIES

Jams & jellies are to be in **500 ml size or smaller** containers.  
Fruit, vegetables and pickles to be in **500 ml size** jars.

**Incorrect size jars will not be judged.**

Jars must not be sealed with wax. Must use “New” Seals.

**Prize money: Sections 26 - 54:**

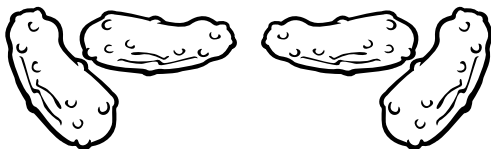
**1st -\$4.00, 2nd - \$3.00, 3rd - \$2.00, 4th - \$1.00**

## CANNED FRUITS

- |                    |                               |
|--------------------|-------------------------------|
| 26. Crab Apples    | 30. Stewed Strawberry Rhubarb |
| 27. Pears          | 31. Applesauce, Unsweetened   |
| 28. Peaches        | 32. Canned Tomatoes           |
| 29. Fruit Cocktail | 33. Salsa                     |

## PICKLES & CANNED VEGETABLES

- |                        |                               |
|------------------------|-------------------------------|
| 34. Sweet Pickles      | 39. Cranberry Sauce           |
| 35. Pickled Vegetables | 40. Pickled Beets, Whole      |
| 36. Pickled Eggs       | 41. Spaghetti Sauce, Meatless |
| 37. Cucumber Relish    | 42. Bread & Butter Pickles    |
| 38. Dill Cucumbers     | 43. Chili Sauce               |



## JAMS & JELLIES

- |  |                               |
|--|-------------------------------|
| 44. Apple Jelly                            | 51. Mixed Fruit Jam, Labelled |
| 45. Grape Jelly                            | 52. Strawberry Jam, Freezer   |
| 46. Pepper Jelly                           | 53. Raspberry Jam, Freezer    |
| 47. Raspberry Jam                          | (#52 and #53 do not have      |
| 48. Strawberry Jam, no Pectin              | to be in sealed jars.)        |
| 49. Peach Jam, Cooked                      | 54. Apple Butter              |
| 50. "Open Class" Cooked<br>Jelly, Labelled |                               |



### 55. **CROSSLAND W.I. SPECIAL**

A loaf of your favourite bread, made using a bread machine.

Please include a copy of your recipe.

**1st - \$10.00, 2nd - \$6.00, 3rd - \$4.00**

### 56. **"For Men Only" Special**

Featuring: Lemon Meringue Pie

- Full Pie, homemade from scratch

**1st - \$10.00, 2nd - \$5.00, 3rd - \$5.00**

### 57. **FAIR SPECIAL**

Chocolate Layer Cake, Iced or Frosted

**1st - \$10.00, 2nd - \$5.00, 3rd - \$5.00**

## **SPECIAL: KEN TRUAX CONSTRUCTION**

Most prize winning points in Domestic Science section - Plaque